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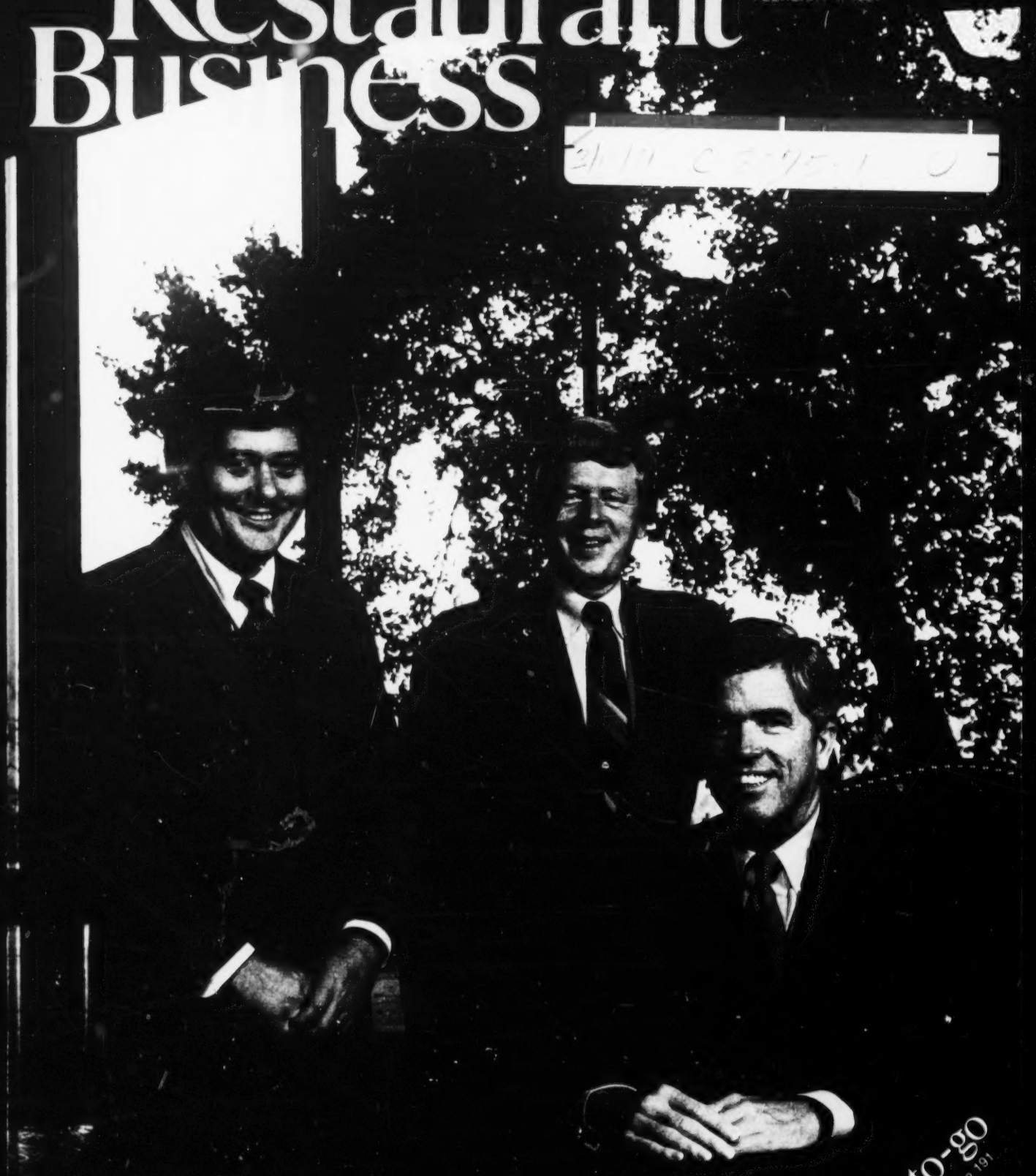
Restaurant Business

FEBRUARY 1, 1981



Saga's framework for profits

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Meals-to-go

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Restaurant Business

FEBRUARY 1, 1981 VOL. 80, NO. 2.

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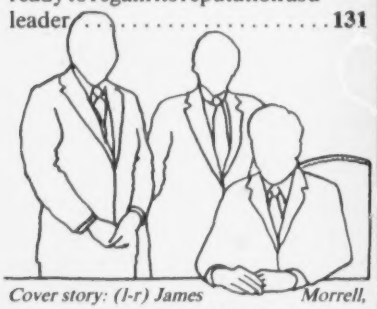

Cover story: (l-r) James Morrell, John Hollingsworth and Charles Lynch.

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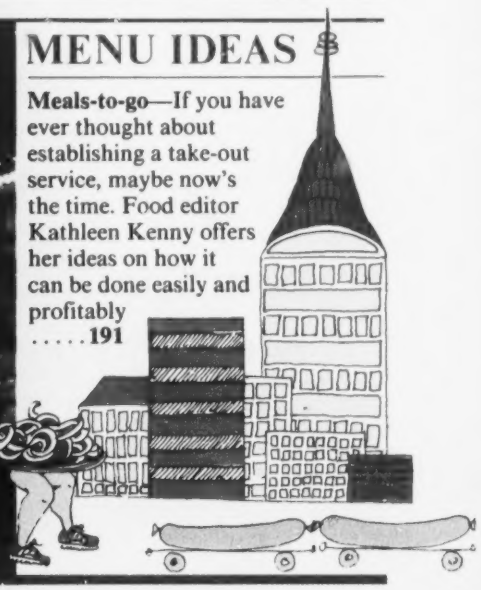

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Cover photo by George Fry

RB survey: Operators plug conservation

The **Restaurant Business** *Foodservice Research Center and the American Gas Association recently conducted an energy survey to discover restaurateurs' perceptions of energy usage patterns. The survey was also designed to determine what actions restaurant operators have taken to establish energy management programs.*

Approximately 1,000 questionnaires were sent to the 1980 Restaurant Business Advisory Panel. This group represents an accurate cross-section of **Restaurant Business** *Magazine's circulation based on region, sales volume, and type of service. The return rate was 50 percent (493 respondents).*

As the rising price of energy continues to eat away at the bottom line, restaurateurs are searching for methods to "short circuit" the spiraling costs. As a result, independents and chains alike are making efficient energy management an important priority, according to a recent nationwide survey of *Restaurant Business* Magazine readers.

Operators were asked to list their prime source of energy—natural gas, propane gas, oil or electricity—and to provide a breakdown of how each source of energy is used in: 1) the kitchen (cooking, make-up air, etc.) and 2) the dining room (heating and air conditioning).

Their primary sources of energy for each of these categories are listed in *Table 1.*

To help determine energy usage patterns, operators were asked if consumption in total kilowatt hours of electricity, cubic feet of gas, or gallons of oil had changed compared to consumption two years ago. Those responding "yes" were asked where the change had occurred. They were also asked to determine the reason for the change in consumption.

Only 29 percent of the operators who responded to the survey reported no change in total energy consumption compared to two years ago.

Of the 71 percent who noted a change, 57 percent reported increased kilowatt hours as the predominant change in usage. An increase in cubic feet of gas was reported by 40 percent of the respondents in this group, while an increase in oil consumption was reported by nine percent.

Of those operators who cited specific reasons for their increased energy usage, 45 percent attributed it to increased business volume—the predominant reason given.

Additional equipment/appliances was also ranked by operators as a significant factor in their increased energy usage—cited by 22 percent.

Other reasons given by operators for their greater use of energy include: severe weather (13 percent), increased hours of operations (10 percent) and building expansion (13 percent). (This adds to more than 100 percent due to multiple responses).

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The Primary Source of Restaurant Energy — **Table 1**

Source of Energy:	Natural Gas	Propane Gas	Oil	Electric
Area of Utilization:	%	% (percent of operators)	%	%
Kitchen				
Cooking	66	11	—	23
Make-Up Air*	22	1	1	77
Main Hot Water*	64	7	5	23
Booster Hot Water	32	13	2	63
Room Heating	60	4	9	26
Room Air Conditioning	11	—	—	89
Dining Room				
Heating*	60	5	9	27
Air Conditioning	10	—	—	89

** Does not add to 100% due to rounding.*
— Means less than 1 percent.

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Conservation

On the other hand, of the 71 percent who noted a change in energy usage, 42 percent cited a decrease in electrical consumption, 31 percent reported a decrease in gas usage, and five percent reported a decrease in oil usage.

Approximately 85 percent of the operators—who cited specific reasons for their decrease in energy usage—attributed it to energy conservation measures. The others attributed their decline in consumption to such factors as operating fewer hours, remodeling/new building, and changing to a different source of energy (change to gas equipment).

The energy conservation measures specifically mentioned by those surveyed are listed in *Table 2.*

Almost 65 percent of those restaurant operators surveyed have a formal employee training program. Of that group, three out of four include energy conservation in their training programs.

In addition, of all the operators surveyed, about 45 percent agree that employees can provide the best help in conserving energy. Specific employee-oriented conservation steps are listed in *Table 3.*

Energy efficient homes

The growing concern about energy efficient equipment extends into the consumer sector as well. Thanks to the Department of Energy (DOE), household appliances as we now know them may be obsolete by the end of the decade.

According to a recent article in *The Wall Street Journal,* DOE is drafting minimum efficiency standards for major appliances and, as a result, most appliances presently available will have to be redesigned to meet the proposed requirements.

Adoption of the final rules could occur this year and may be in effect by 1986.

Since these suggested standards require appliances to do the same

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Operator Actions to Conserve Energy — **Table 2**

Energy Conservation Measures	Percent of respondents*
Weather stripping around doors/windows	66
Caulking exterior walls	44
Repair roof	64
Increase insulation in walls or attic	41
Renew door gaskets on refrigerators, freezers, etc.	71
Repair leaks in faucets, piping, equipment, etc.	95
Inspect and repair electrical time switches for setting and operation	70
Establish equipment usage schedule for employees	53
Establish equipment maintenance schedules	75
Install training programs for employees	50
Install heat reclamation devices (vent exchangers)	13
Install load monitoring/shedding devices	8
More closely monitor heating/air conditioning temperature settings	91

How Employees Can Best Help to Conserve Energy — **Table 3**

Employee Conservation Measures		Percent of respondents*
Awareness/Common Sense/Paying Attention	56	15
Don't Waste Hot Water/Shut Off Faucets	24	7
Follow Training Procedures/Guidelines/ Maintenance Policies	29	8
Keep Doors and Windows Closed	33	9
Keep Freezer/Cooler/Refrigerator Doors Shut	56	15
Keep Thermostats At Proper Level/Settings-Leave Alone	59	16
Motivation/Cooperation-Employee Awareness	30	8
Schedule Cooking/Appliance Use Better	35	10
Stagger Starting Turn-On Times	37	10
Turn Off (Control) Air Conditioning/Heat When Not Needed	42	11
Turn Off Equipment/Units/Appliances When Not In Use	163	44
Turn Off Lights When Not Needed	97	26
Use Equipment Properly-Clean and Maintain	13	4
Washing Dishes-Full Basket Load and Less Hot Water	12	3

**Based on responses from 370 operators.*
Does not add to 100 percent due to multiple responses.

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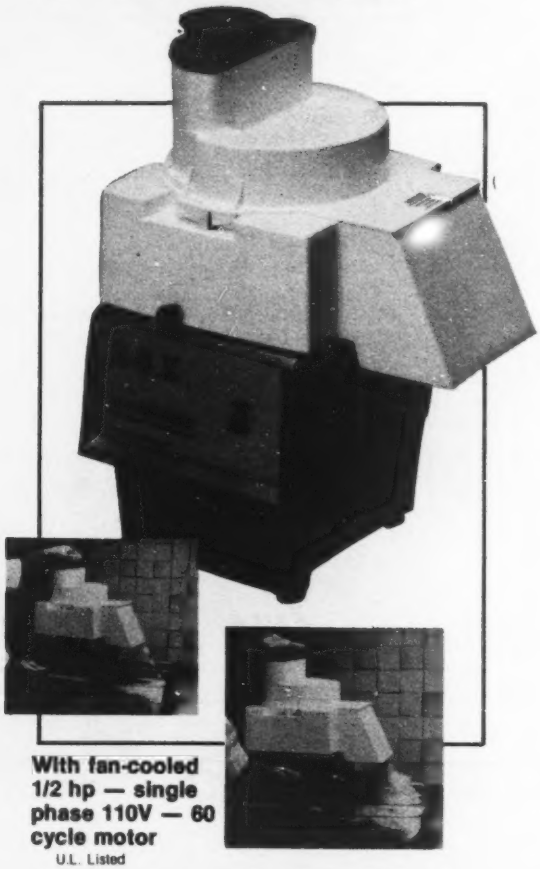
CONTINUOUS FEED
COMMERCIAL
FOOD PROCESSOR



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continued from page 214

Most appliances will have to be redesigned if energy standards are established.

job using less electricity, performance of appliances may be adversely affected. For example, less hot water will be used in washing and less heat in drying. While this may take a smaller bite out of the electric bill, the possible results are poorly cleaned clothes that take twice as long to dry.

Changing demographics—smaller families, more one-person households, shrinking dwelling size, and the importance of convenience—coupled with energy conservation guidelines—will also affect new appliance designs.

Ovens, for example, may be smaller with fewer or no windows and fewer vents. Other possible trends that are predicted include: more microwave ovens and combinations of microwave with traditional thermal designs, and varied electronic controls. The most unsettling design element may be voice-response prototypes. One company has demonstrated a voice-response microwave that announces its power setting. Reportedly there are no plans to market the oven.

Minimum efficiency standards, which will apply to eight major appliances, will take effect over a five-year period. In the meantime, the appliance industry and the government are still grappling with problems including how much energy can be saved, what it will cost and whether it is worth the effort.

The problems and trends in design were discussed at the recent conference of the Association of Home Appliance Manufacturers. According to the Association, major appliances have improved their energy use up to 55 percent since 1972—without government enforced standards. □

NOTE

ONLY THE FOLLOWING PAGES OF THIS

PUBLICATION HAVE BEEN FILMED

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